

THE LOUNGE

BY FROGMORE CREEK

DINNER MENU

The Lounge Restaurant | Open 5.30pm - 9.30pm

Beginners

Sourdough bread and cultured butter 11

Entree

Raw scallop ceviche with bloody mary gel, yuzu dressing, celery and wild fennel pollen 6ea

Honey brown mushroom tortellini with nasturtium salsa verde, wild mushroom broth, oyster mushrooms and crispy enoki 20

Three Rivers eye fillet crudo with egg yolk gel, Argentinian chimmi churri, cauliflower crisps, crispy capers and garlic snow 25

Spanner crab and nori with soy braised daikon, sesame wakame, kewpie, salt cured egg yolk and shiso 23

Local octopus carpaccio with five spice gel, avocado puree, potato croutons, crispy basil and shaved bottarga 22

Main

Sweet corn gnocchi with mojo picon, sweet corn puree, charred corn, and chickpea crumble 30

Pressed confit lamb shoulder with shanklish, sundried heirloom tomato, burnt cucumber, olive crumbs and basil jus 42

Local wallaby striploin roast with horseradish buttermilk, kohlrabi slaw, parsnip puree, crispy leek and dried salt bush 36

Tasmanian salmon with Thai green curry, nam prik, snow peas, green mango, crispy noodle and baby herbs 39

Hay smoked duck breast with warm du puy lentils, baby carrots, mandarin gel, lentil puree and blood orange jus 39

Sides

Duck fat potatoes with raclette and salsa verde 12

Steamed broccolini with burnt butter and smoked almond crumble 12

Dessert

19 each

The Birds Nest

White peach and passionfruit egg with fresh raspberry, pistachio, dark chocolate nest, peach jelly and lavender shortbread

Cherry Blossom

Dark chocolate delice with chocolate soil, black cherry gel, poached cherries, roasted cocoa nibs, and toasted coconut ice cream

Do you like Pina Colada?

Coconut mousse with mango curd, guava jelly, pina colada gel, lime meringue, coconut sand and pineapple sorbet

Pretty as a Picture

Raspberry and caramelised white chocolate mousse with blackcurrant Cremeux, strawberry jelly, fresh berries and pistachio icecream

Cheese Board

Selection of Tasmanian and imported cheese with quince paste, lavosh and chargrilled sourdough 36